



TWO COURSE PRIX FIXE BRUNCH MENU \$34.00

Select one appetizer, one entrée

LES HORS D’OEUVRES

FRENCH ONION SOUP GRATINÉE

beef broth, three cheese blend

CHESTNUT SOUP

creamy chestnut base and crostini topped with chestnut mousse & crispy prosciutto

CUCUMBER GAZPACHO

toasted almonds, green grapes, celery, yellow bell peppers

ESCARGOT SAUVAGES DE BOURGOGNE

garlic, parsley, butter, baguette

LIBERTÉ SALAD

lettuce, tomato marinated with shallots, cucumber, chickpeas, blue cheese, croutons, house vinaigrette (v)

CAESAR SALAD

parmesan cheese, boquerones, garlic croutons, black pepper

LES ENTRÉES

EGGS BENEDICT

thyme-rosemary ham, poached eggs, hollandaise, english muffin, petite salad, served with home fries

LOX BENEDICT

smoked salmon, arugula, poached eggs, hollandaise, english muffin, petite salad, served with home fries

THREE EGGS ANY STYLE

bacon, toast, served with home fries

CROQUE MONSIEUR

marinated ham, gruyère cheese, mornay sauce, pain de mie, petite salad add egg \$1.50

BEEF BOURGUIGNON SKILLET

home fries, beef bourguignon, bacon, sunny side up egg, mornay sauce

AVOCADO TOAST

thick-cut sourdough avocado, sherry vinaigrette, frisée salad, poached eggs, served with home fries (v)

BRIOCHE FRENCH TOAST

seasonal fruit compote, whipped cream (v)

LIBERTÉ DOUBLE PATTY BURGER

double patty Black Angus Beef, caramelized onion jam, pickled red onions, cheddar cheese, red wine aioli sauce, olive oil bun, served with fries

FRENCH DIP

top round roasted beef, caramelized onion, gruyère cheese, provolone cheese, garlic horseradish aioli, side beef jus, served with frites

CHICKEN PAILLARD SANDWICH

pan seared chicken breast, gruyère cheese, provolone cheese, pickles, tomato, arugula, spicy honey barbecue aioli, olive oil bun, served with fries

CRISPY COD SANDWICH

fried Icelandic Cod on an olive oil bun, served with fries, coleslaw and tartare sauce

CHAMPAGNE SPECIALS

MIMOSA KITS \$39.95

includes a bottle of house sparkling wine & seasonal juices

VEUVE CLICQUOT

“Yellow Label”
by the bottle \$80
by the glass \$24

THREE COURSE PRIX FIXE BRUNCH MENU \$39.00

Select one appetizer, one entree, and one dessert

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LES SUCRÉES

CHOCOLATE MOUSSE CAKE

vanilla biscuit, hazelnut praline, raspberry sauce

POT DE CRÈME AU CHOCOLAT

vanilla chantilly gf

TARTE AU CITRON

lemon custard, raspberry gelée, berries, vanilla chantilly, vanilla red wine reduction

TARTE AU FROMAGE

basque-style cheesecake, mixed berries, vanilla chantilly, chocolate ganache gf

VANILLA CRÈME BRULÉE

vanilla bean, caramelized sugar gf

SORBET

seasonal selection vegan, df, gf

ICE CREAM

seasonal selection v,gf

V- Vegetarian | GF- Gluten Free | Vegan

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

A 20% service fee will be added to all guest checks and will be used to cover our increasing operational costs. Service fees are not tips. Tips are not expected, but always appreciated.